## claro; dinner february

Frena bread, matbucha, labneh, harissa, olives (v)	12
Garden bruschetta (v)	9
Chilli tasting plate, grilled focaccia	9
Fried brussels sprouts with caper aioli (v, gf)	9
Filled Savoy cabbage, bulgur, dried blueberry, pomegranate molasses, goat curd	9
Slow cooked salsify, skordalia cream, feta cheese, roasted onion (v, n)	12
Lettuce salad, mustard and oregano vinaigrette, radish, roasted garlic walnuts (v, n, gf)	15
Tuna tartare, greek yoghurt, sour cream, pickled onion, oregano cracker, mint oil	16
Pan seared cured sardines, pickled chilli, sour cream, spring onion, grilled focaccia, fennel salad	16
Yellowtail sashimi, freekeh tabbouleh, yogurt, pomegranate, pistachios, tomato salsa (n)	24
Venison tartare, pickled apples, caesar sauce, fried frena bread	16
Lamb cigar, tahini yoghurt, sumac, fresh pickles	12
Delica pumpkin, pumpkin and citrus purée, red sorrel, pumpkin seed (vg, gf)	18
Freekeh gnocchi a la romana, wild mushrooms, sour cream, pecorino, macadamia nuts (n)	28
Mussels linguine, ouzo, cherry tomato, oregano	28
Grilled octopus, smoked paprika and chicken stock sauce, purple potatoes, salsa verde (gf)	35
Smoked pink trout, smoked cauliflower and romanesco, green beans, white horseradish sauce (gf)	28
Short rib tortellini, onion cream and chicken stock, parmesan, sage	29
Pork rib, romesco, green leaves, crispy onions, caramel vinegar sauce (n, gf)	28
Grilled butterflied whole red mullet, charred tomato salsa, vegetable skewer (per 100g)	12
Charcoal fillet of beef skewer, green vegetables, celeriac purée, demi-glace (gf)	38
Charcoal grilled sirloin, grilled pickled cabbage, bone marrow, mashed potatoes, demi-glace (per 100g) (gf)	15
l amb platter tzatziki, mathucha, picklad vagatablas, pita braad (minimum two parsons)	00